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(54) Title: ENZYMATIC PROCESS FOR PREPARING PACHA TAIN'T FREE TEA

(57) Abstract: The present invention provides an enzymatic process for the prevention of development of pacha taint in CTC tea which comprises: (I) mixing an enzyme in water to form an enzyme solution; (II) spraying the enzyme solution homogeneously on rolled and distorted tea leafy material used in the black tea manufacturing process; (III) fermenting the enzyme solution sprayed rolled and distorted tea leafy material obtained at the end of step (II) (iv) drying the fermented material obtained in step (III). The enzyme can be mixture of any of lipase, lipoxygenase and alcoholdehydrogenase.



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